

INCH-POUND

A-A-20268

July 31, 1997

COMMERCIAL ITEM DESCRIPTION

SALISBURY STEAK WITH BROWN GRAVY, FROZEN

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers frozen salisbury steak with brown gravy, packed in commercially acceptable containers.

2. SALIENT CHARACTERISTICS.

2.1 Processing: The frozen salisbury steak with brown gravy shall be prepared in accordance with good commercial practice.

2.2 Ingredients: The frozen salisbury steak with brown gravy shall consist of meat, gravy and spices, and safe and suitable sweeteners and thickeners.

2.2.1 Meat: The meat shall conform to the applicable provisions of the Meat and Poultry Inspection Regulations (9 CFR Parts 301 to 350). Noncarcass components (e.g., cheek meat, head meat, ox tails, esophagus, hearts, and by-products) shall not be used.

2.2.1.1 Salisbury steak mixture: The salisbury steak mixture shall contain ground beef, ketchup, vegetables, bread crumbs, spices, and seasonings.

2.2.2 Gravy and spices: The gravy shall contain beef products (e.g., beef base, rendered beef fat, and beef stock) sweeteners, thickeners, and spices, including salt and garlic.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

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2.3 Finished product: The finished salisbury steak with brown gravy shall show no evidence of excessive heating (materially scorched).

2.3.1 Appearance: The overall appearance of the salisbury steak with brown gravy shall not be dry or mushy. There shall be no foreign color to the product.

2.3.2 Odor and flavor: The frozen salisbury steak with brown gravy shall have an odor and flavor characteristic of prepared salisbury steak with brown gravy. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

2.3.3 Texture and consistency: The texture of the salisbury steak shall not be rubbery or tough. The sauce shall not be excessively thin, thick, or pasty.

2.3.4 Meat: The finished salisbury steak with brown gravy shall be practically free the following defects: cartilage, coarse connective tissue, tendons, ligaments, or glandular material. The total weight of all defects shall weigh not more than 1 ounce (28.3 g) per 96 ounces (2.72 kg) of finished product.

2.3.5 Foreign material: All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

2.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the food item shall be manufactured not more than 90 days prior to delivery.

2.5 Analytical requirements: Unless otherwise specified, analytical requirements for the frozen salisbury steak with brown gravy shall be as follows:

2.5.1 Monosodium glutamate content: The monosodium glutamate content of the frozen salisbury steak with brown gravy shall not exceed 1.0 percent per 8 ounces (227 g) of finished product.

2.5.2 Fat content: The fat content of the frozen salisbury steak with brown gravy shall not exceed 19.0 g per 8 ounces (227 g) of finished product.

2.5.3 Sodium content: The sodium content of the frozen salisbury steak with brown gravy shall not exceed 1,300 mg per 8 ounces (227 g) of finished product.

2.5.4 Analytical procedure: One pound (454 g) of finished salisbury steak with brown gravy shall be selected at random.

2.5.5 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(b).

2.5.6 Analytical testing: Analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Monosodium glutamate	970.37
Fat	960.39, 976.21, or 985.15
Sodium	969.23 <u>1/</u>

1/ Dry ashing and flame emission procedures are to be used.

2.5.7 Test results: The test results shall be reported to the nearest 0.1 percent for monosodium glutamate content, to the nearest 0.1 gram for fat content, and to the nearest milligram for sodium content. Any result not conforming to the finished product requirements shall be cause for rejection the lot.

3. REGULATORY REQUIREMENTS.

3.1 The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat and Poultry Inspection Act and the regulations promulgated thereunder. The delivered frozen salisbury steak with brown gravy shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen salisbury steak with brown gravy within the commercial marketplace. Delivered frozen salisbury steak with brown gravy shall comply with all applicable provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS.

4.1 Product conformance. The frozen salisbury steak with brown gravy provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same frozen salisbury steak with brown gravy offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

4.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the

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certifying activity and shall make the determination in accordance with applicable PPB procedures. The frozen salisbury steak with brown gravy shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

5. PACKAGING.

5.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

6. NOTES.

6.1 Purchaser shall specify:

- The container size for the frozen salisbury steak with brown gravy.

6.2 Sources of documents.

6.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

6.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 200 to end. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV